

STARTERS

Kick off your Sunday lunch with a delicious selection of starters, crafted with fresh ingredients and packed with flavour.

SEASONAL SOUP (GFA,VEA) Speak to a member of staff for todays soup.	6.50	CIABATTA & DIPPING SAUCE (V) Warm ciabatta served with olive oil & balsamic vinegar.	3.50
FIG, MOZZARELLA & SERRANO HAM (GF) Sweet figs paired with creamy mozzarella, delicate slices of Serrano ham, and fresh peppery rocket, finished with a drizzle of olive oil.	7.50	BAKED CAMEMBERT TO SHARE (V, GFA) Whole baked Camembert, infused with garlic and drizzled with honey. Served with warm crusty bread for dipping. <i>Please allow 20 minutes for preparation.</i>	14.00
SOUTHERN FRIED CHICKEN STRIPS Crispy, golden chicken strips coated in Southern-style seasoning, served with our house-made barbecue sauce.	7.50	TEMPURA PRAWNS Lightly battered tempura prawns, served with lime & sweet chilli dipping sauce.	7.50

SUNDAY ROASTS

All roasts are served with family style sage roasted potatoes, cauliflower cheese, honey & rosemary glazed carrots, buttered greens & gravy.

16 HOUR ROASTED BEEF (GFA) Served medium with a Yorkshire pudding & horseradish sauce.	19.00	ROAST LOIN OF PORK (GFA) Served with a Yorkshire pudding, apple sauce & crackling.	18.00
ROAST TURKEY (GFA) Served with a Yorkshire pudding, stuffing & cranberry sauce.	18.00	TRIO OF MEATS (GFA) Can't decide, why not try all three meats. Served with all accompaniments.	22.00
NINETEEN NUT ROAST (GFA, V, VEA) Served with Yorkshire pudding & vegan gravy.	18.00	KIDS ROAST (GFA) Served with Yorkshire pudding & accompaniments.	10.00

DESSERTS

Finish on a sweet note with our indulgent desserts ~ because no Sunday lunch is complete without a treat!

APPLE TART (VEA) A crisp pastry tart filled with caramelised apples, served warm with vanilla ice cream & caramel sauce.	7.50	LEMON POSSET (GFA, V) A silky smooth lemon cream, delicately balanced with citrus zest, topped with a spiced plum compote.	7.00
PEACH MELBA PAVLOVA (GF, V) Crisp meringue topped with caramelised peaches, raspberries, and whipped cream, finished with a drizzle of fruit coulis.	7.50	AFFOGATO (GFA,VEA) Espresso coffee poured over vanilla ice cream with crushed Amaretto biscuit.	7.00
CHOCOLATE TORTE (GFA,V) A decadent, flourless chocolate torte served with lightly sweetened Chantilly cream.	7.50	PECAN TART (V) Buttery shortcrust pastry filled with caramelised pecans, served warm with a scoop of creamy vanilla ice cream.	7.50

(GF) Gluten Free, (GFA) Gluten Free Alternative, (V) Vegetarian, (VA) Vegetarian Alternative, (VE) Vegan, (VEA) Vegan Alternative. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.

SUNDAY LUNCH MENU

ALLERGENS LIST

We work in a kitchen that handles most allergens, so we **CANNOT GUARANTEE** the absence of any allergens in any of our dishes. Some dishes are also fried in the same oil as other allergens so if customers have **life-threatening allergies** and **intolerances** they must take this significant risk into consideration before choosing to dine with us. If you have any questions regarding allergens please let our Restaurant Manager know prior to dining.

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